


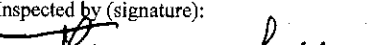
Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Circle (K) #2229</b>	Telephone Number <b>812-949-1293</b>	Date of Inspection (mm/dd/yr) <b>12-30-19</b>	PERMIT # <b>19-60</b>
Establishment Address (number and street, city, state, zip code) <b>602 W. Main St New Albany, IN 47150</b>	<b>812-379-9227</b>		
Owner <b>Mac's Convenience Stores LLC</b>	Purpose: <b>1. Routine</b>	Follow-up <b>NV</b>	Release Date <b>10 days</b>
Owner's Address <b>PO Box 347 Columbus, IN 47202</b>	2. Follow-up	Summary of Violations:	
Person in Charge <b>Jeff Couling</b>	3. Complaint	<b>C 0 NC 5 R 1</b>	
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>n/a</b>	5. Temporary	<b>1 ✓ 2 3 4 5</b>	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

[illegible]

Received by (name and title printed): <b>Jeff Coulton Store manager-r</b>	Inspected by (name and title printed): <b>Thomas Snider, EHS</b>
Received by (signature): 	Inspected by (signature): 
cc:	cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

## Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC: Jeff Couling
		CFH:
		Health Policy Y - N
		Food Code: Y - N
		Email:
		look under drink machine
433	NC	pop water left out - when it damaged
✓ 324	NC	leaking filtration behind drinker
✓ 256	NC	Thermometer in dog cooler
✓ 295	NC	spill under milk
		<del>expired milk</del>
✓ 245	NC	<sup>x3</sup> rag out of sanitizer

